

Product 01070067 VIGOR BAKING 10
State: Approved by RAQ on 16/10/2019

Product description

powder of white colour to be added to bakery products during kneading for obtaining a leavening effect during baking. Commercially it is known as baking powder.

Sales name

baking powder.
Semifinished product for bakery uses.

Ingredients

baking powder: E450i, E500ii, starch.

The product may contain **gluten**, **soy** and **milk**.

Microbiological standards

aerobic plate count (1) _____	500 CFU/g max.
yeasts (2) _____	25 CFU/g max.
molds (2) _____	25 CFU/g max.
coliforms (3) _____	absent/g
E.coli (4) _____	absent/g
salmonella (5) _____	absent/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

Storage & shelf-life

in dry and cool storage the product keeps its quality for at least one year.
Keep it dry and close the packaging after every use.

Packaging

10 kg (net) polythene lined paper bags.

WAY OF TRANSPORTATION:
at room temperature all the year

Directions to use

disperse preferably in the flour during kneading; the approximate dosage is 30 g per 1000 g of flour but relevant differences are possible according to the recipe of the product.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy _____	76	kcal
	325	kJ

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2. Protein (N*6.25)_____	0	g
3. Carbohydrate_____	19.1	g
of which sugars_____	0	g
polyols_____	0	g
starch_____	19.1	g
4. Fat_____	0	g
5. Food fibre_____	0	g
6. Salt_____	47.25	g

AllergensIN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____ CC
Crustaceans and products thereof_____ CC
Eggs and products thereof_____ CC
Fish and products thereof_____ CC
Peanuts and products thereof_____ CC
Soybeans and products thereof:_____ CC
Milk and products thereof (including lactose)_____ CC
Nuts and products thereof_____ CC
Celery and product thereof_____ CC
Mustard and products thereof_____ CC
Sesame seeds and products thereof_____ CC
Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg_____ CC
Lupin and products thereof_____ CC
Molluscs and products thereof_____ CC

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

StatementsGMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.

